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Model # : Item # :

Qty :

Available W/H :

Approval :

Mega Top Unit



Food Prep Tables M3 Series

Model : MST-60-24



____ FEATURES & BENEFITS ____

Cold air compartment

Our innovative "Cold Air Compartment" maintains temperature evenly for each pan to preserve fresh food longer. In addition, the compartment isolates pans from the reach-in area to prevent food spillage.

Stainless steel cabinet construction

The Turbo Air M3 model boasts a stainless steel exterior (galvanized steel back and bottom). Interior is stainless steel floor with AL sides and back. It guarantees the utmost in cleanliness and long product life. It can add a touch of style to the most refined setting.

Convenient cutting board side rail

Our cutting board is 9-1/2" deep and 1/2" thick to provide ample working space, and is made of easy to use and sanitize LDPE (Low Density Polyethylene). The new side rail cutting board bracket makes it easy to secure and remove the cutting board and it accepts different sizes too (max. 1/2" thickness)

Hot gas condensate system

Through Turbo Air's creative innovation, the condensate system surfaces have been specially treated to resist corrosion. This not only increases efficiency without the risk of refrigerant leakage from corrosion, but also prevents the overflow of condensate water.

Efficient refrigeration system

M3's solid door refrigerators are designed with oversized and balanced (CFC Free R-134A) refrigeration systems. These include efficient evaporators and condensers for faster cooling and greater efficiency.

High-density polyurethane insulation

The entire cabinet structure and solid doors are foamed-in-place using high density, CFC free polyurethane insulation.

Magnetic door gaskets

Magnetic door gaskets are of one piece construction, removable without tools for ease of cleaning and replacement.

- Adjustable, heavy duty, PE (polyethylene) coated wire shelves
- Refrigerator holds 33°F ~ 39°F for the best in food preservation

									COC SYEAR SYEAR SYEAR WARRANTY U.S.A.only
Model	Swing Door	CU./FT.	#of Shelves	#of Pans	#of Hood	HP	AMPS	Crated Weight (Ibs.)	$L \ge D^* \ge H^+$
MST-60-24	2	19	2	24	3	1/2	8.9	352	601/4 x 34 x 39

* Depth does not include 3" for cutting boards and 1" for rear spacers. † Height does not include 5" for caster height.

Mega Top Unit

Model : MST-60-24

ELECTRICAL DATA					
Voltage	115/60/1				
Plug Type	(i) NEMA 5-15P				
Full Load Amperes	8.9				
Compressor HP	1/2				
Cord Length (ft.)	9				
Refrigerant	R-134A				
DIMENSIONAL DATA					
Ext. Length Overall (in.)	601/4 (1530mm)				
Ext. Depth Overall (in.)*	34 (864mm)				
Ext. Height Overall (in.)†	39 (991mm)				
# of Doors	2				
# of Shelves	2				
# of Pans	24				
Net Capacity (cu. ft.)	19				
Net Weight (lbs.)	321				
Gross Weight (lbs.)	352				

Design and specifications subject to change without notice.

Actual shipping weight may differ due to extra packing materials for product protection.

* Depth does not include 3" for cutting boards and 1" for rear spacers.

† Height does not include 5" for caster height.

• WARRANTY : ³ Year Parts and Labor Warranty Additional 2 Year Warranty on Compressor

- Self-contained system
- Standard 4" dia. swivel casters with locks on the front set
- Standard 1/6 size, 4" deep condiment pans included
- 91/2" deep, ½" thick cutting board included

OPTIONAL ACCESSORIES :

- 2.5" dia. casters 1/2" diameter & 13 TPI
- □ 5" diameter casters
- □ 6" height ABS plastic legs
- Additional stainless steel shelves
- Additional PE coated wire shelves
- Door locks available (extra lead time will apply)
- External digital thermometer available (extra lead time will apply)

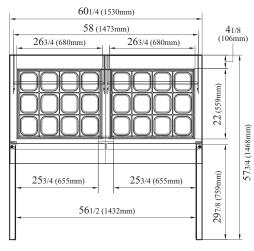
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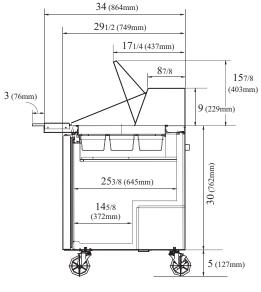
- □ Removable food covers available
- □ Stainless steel double overshelf available

PLAN VIEW

(unit : inch)



PLAN VIEW



SIDE VIEW

Ver.201509

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Turbo Air : 800-627-0032 **GK** : 800-500-3519

GREEN WORLD Turbo air

■ Warranty : 800-381-7770 ■ AC : 888-900-1002

